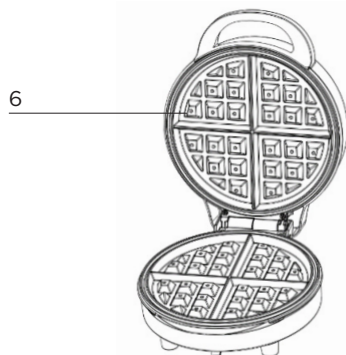
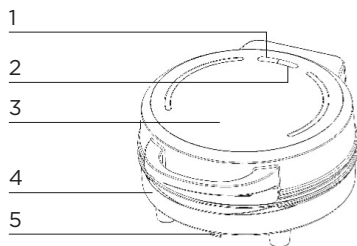


DAVIS & WADDELL

essentials

Waffle Maker
DESECO3

Thank you for choosing the Davis & Waddell Waffle Maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.



Parts

1. Power light (red)
2. Ready light (green)
3. Lid
4. Base
5. Power cord winder
6. Non-stick cooking plates

Safety First

- Read all instructions carefully and keep them for future reference.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- **CAUTION: Hot surfaces!** Do not touch hot surfaces. Use handle and knob.
- To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before cleaning.
- If the power cord is damaged, it must be replaced by the manufacturer, a registered service agent or similarly qualified persons to avoid a hazard.
- The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock or risk of injury to persons. Only original parts must be used.
- Do not use outdoors or for commercial purposes.
- Do not let power cord hang over the edge of the table or bench or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner or heated oven.
- Do not intend to operate by means of an external timer or separate remote-control system.
- Unplug the appliance after use.

Packaging and Recycling

- The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams
- **REUSE:** Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

Operating Your Waffle Maker

Before First Use

- Remove all packaging.
- Clean the cooking plates by wiping with a sponge or cloth dampened in warm water.
- **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACE.**
- Dry with a cloth or paper towel.
- Lightly coat the cooking plates with a little cooking oil or a cooking spray.
- Unwind the power cord to a desired length and plug it into the outlet.
- **NOTE:** When your Waffle Maker is heated for the first time, it may emit slight smoke or odour. This is normal with many heating appliances. This does not affect the safety of your appliance. However, it may affect the flavour of the first batch of waffles prepared in your waffle maker, and it is recommended that you discard these.

Making Waffles

- Preheat appliance before use by plugging in and closing lid.
- You will notice that the red power light and green ready light will both go on, indicating that the waffle maker has begun preheating.
- It will take approximately 3-5 minutes to reach cooking temperature.
- When the green light goes off, the waffle maker is ready for use. The red power light will remain on until you unplug your waffle maker.

- At first, try a setting in the middle. You may later adjust it lower or higher according to your preference. Different waffle batters will also cook differently.
- Before cooking the first waffles of the day, use a pastry brush to lightly coat the top and bottom cooking plates with cooking oil. A light coating of nonstick cooking spray also works well.
- Open appliance by lifting the handle and pour batter to fill the base cooking plate. If necessary, use a spatula to spread batter into the corners of the grid. At this point the green light will go on as the baking cycle begins.
- Close the lid and do not open for at least 1½ minutes. Opening the lid too soon will cause undercooked waffles to split, making them difficult to remove.
- When the green light goes off again, the waffles should be done according to your chosen setting. If you want darker waffles, close the lid again and continue cooking until your desired colour is achieved.
- Once waffles are cooked, carefully remove them with a non-metallic utensil. Never touch cooking plates with sharp, pointy or metal objects. This could damage the nonstick surface.
- To cook more waffles, close the lid to retain heat. Always be sure the green light has gone off again before making more waffles.
- Once you are finished cooking all your waffles, disconnect plug from wall outlet and leave the appliance open to cool.

Helpful Tips

- Do not over mix batter or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help you gauge how much batter to use each time.

- Fill the bottom cooking plate with enough batter to cover peak areas of the grid - about $\frac{3}{4}$ to 1 cup.
- For more evenly shaped waffles, spread thick batters to outer edge of the grid using a heat proof rubber spatula or other non-metallic utensil before closing the lid.
- To retain crispness, let cooked waffles cool on a wire rack to prevent steam from accumulating and condensing underneath.
- When serving several waffles at once, keep waffles hot and crisp by placing them on a rack in a preheated 90°C oven until ready to serve.
- Already cooled waffles can be rewarmed and re-crisped individually by returning them to the preheated waffle maker. Set temperature control dial to low. Place each waffle on both plates so the grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
- Baked waffles freeze well. Cool completely on wire rack. Store waffles in a plastic freezer bag or in a covered container, separating each waffle with wax paper. Reheat frozen waffles in toaster oven until hot and crisp.
- Do not use metal utensils to remove your waffles, they can damage the non-stick surface.

Storage

- Always unplug appliance before storage.
- Always make sure appliance is cool and dry before storing.
- Make sure the power cord is safely winched back into the appliance before storing.

Recipes

Classic Belgian Waffles

Makes 5-6 waffles.

Ingredients

- 2 cups plain flour
- 4 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ cup caster sugar
- 2 eggs
- $\frac{1}{2}$ cups butter, melted
- $1\frac{1}{2}$ cups milk
- 1-2 tsp. vanilla extract, to taste
- 5-6 sugar cubes, broken into chunks (optional)

Method

1. In a bowl, sift dry ingredients together and set aside.
2. In a separate bowl, separate egg whites and beat until they form stiff peaks. Set aside.
3. In another separate bowl combine egg yolks, butter, milk and vanilla extract.
4. Pour liquid ingredients into dry ingredients and mix until smooth.
5. Gently fold egg whites into batter until just combined, along with sugar cubes.
6. Ladle approx. one cup of batter into pre-heated waffle maker. Do not over fill.
7. Cook for approx. 5 minutes, or until golden.
8. Dust with icing sugar and serve with your favourite ice cream, fresh fruit and/or syrup.

Cleaning and Care

- Always unplug appliance and allow it to cool before cleaning. There is no need to disassemble the waffle maker for cleaning.
- Never immerse the waffle maker in water or place in dishwasher.
- Brush away any loose crumbs from grids. Wipe grids clean with a paper towel, absorbing any oil or butter that might be stuck in the grooves of the cooking plates. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the nonstick coating.
- Wipe outside of the waffle maker with a damp cloth only. Do not clean outside with any abrasive scouring pad or steel wool, as this will damage the finish. A little metal polish suitable for stainless steel may be used occasionally on top of the lid. Do not immerse in water or any other liquid.
- Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit for 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.

Simple Waffles

Makes 5-6 waffles.

Ingredients

- 2 cups self-raising flour
- Pinch salt
- 3 tbsp. sugar
- 2 eggs
- 1½ cups warm milk
- 1/3 cup butter, melted
- 1-2 tsp. vanilla extract, to taste

Method

1. In a large bowl, sift dry ingredients together and set aside.
2. In a separate bowl beat eggs, milk, butter and vanilla extract until combined.
3. Pour liquid ingredients into dry ingredients and mix until smooth.
4. Ladle approx. one cup of batter into pre-heated waffle maker. Do not over fill.
5. Cook for approx. 5 minutes, or until golden.
6. Dust with icing sugar and serve with your favourite ice cream, fresh fruit and/or syrup.

TIP: Try adding ½ cup of either blueberries or chocolate chips to the batter for a delicious flavour variation.

Potato Waffles

Makes 4-6 waffles.

Ingredients

- 2½ lbs potatoes (about 6 medium potatoes), grated on box grater
- 1 small onion, grated
- 1 tsp. salt
- ½ tsp. ground black pepper
- 1 egg, beaten
- 2 tbsp. all-purpose flour
- Oil or oil spray, to brush or spray on the cooking plates

Method

1. Preheat the waffle maker.
2. Grate the potatoes and onion on a box grater, using most of the potatoes on the medium holes of the box grater and ¼ of the potatoes on the small holes of the box grater.

3. In a large bowl, combine the potatoes, onion, salt, ground black pepper, egg, and flour until evenly mixed. Remove excess liquid that settles at the top of the bowl with a large spoon.
4. Spoon ¼ of the potato mixture into the pre-heated waffle maker, close and cook until golden and crisp on the outside. This should be about 5-8 minutes.
5. Serve the potato waffles hot, with butter, sour cream and green onions.

Our 12 Month Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore we offer a 12 month guarantee on this Electric Double Waffle Maker. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What IsAlbi will do: During this guarantee period IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact IsAlbi via the details below.

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